RONSON

BLENDER **PROCESSOR**

SUITS ALL RFP600 MODELS

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Ronson appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273845 (New Zealand). Alternatively, visit us on our website at www.Ronson.com.au or www.Ronson.co.nz

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Ronson Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Ronson, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Ronson Blender Processor

- Carefully read all instructions before operating the Ronson Blender Processor for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Blender Processor for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this Blender Processor.
- Do not place the Blender Processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Blender Processor on a sink drain board.
- Do not place the Blender Processor on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the Blender Processor and attachments with care – remember the blades and discs are razor sharp and should be kept out of the reach of children.
- Use the blade protector when storing the processing blade.
- Always ensure the Blender Processor is completely assembled before operating.
- The appliance will not operate unless properly assembled.
- Ensure the control dial is in the 'OFF' position and the Blender Processor is switched off at the power outlet and the power cord is unplugged before attaching the processing blade, discs, Food Processor lid or Blending jug.
- Always secure the Food Processor bowl onto the motor base before attaching the processing blade or discs.
- Always secure the blade assembly onto the Blender jug before attaching to the motor base.
- Ensure the Food Processor lid is securely locked in place before operating.
- Always operate the blender function with the Blender jug lid in position.
- Do not remove the Food Processor bowl from the motor base whilst in operation.
- Do not remove the Blender lid and Blender jug from the motor base whilst in operation.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.

- Keep fingers, hands, knives and other utensils away from moving blades and discs.
- Do not place hands or fingers into the Food Processor bowl unless the motor, processing blade and discs have come to a complete stop. Ensure the control dial is in the 'OFF' position and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the Food Processor bowl.
- Ensure the motor and processing blade or discs have completely stopped before disassembling. Ensure the control dial is in the 'OFF' position and the appliance is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not use attachments other than those provided with the Blender Processor.
- Do not attempt to operate the Blender Processor by any method other than those described in this booklet.
- Care should be taken when removing the food from the Food Processor bowl by ensuring the motor and the processing blade or disc, have completely stopped before disassembling. Ensure the control dial is turned to the 'OFF' position, the appliance is switched off at the power outlet and unplugged, before removing the Food Processor lid from the Food Processor bowl. The Food Processor bowl should then be unlocked from the motor body and the processing blade or disc holder carefully removed before attempting to remove the processed food.
- Care should be taken when removing the food from the Blender jug by ensuring the motor and the blades have completely stopped before disassembling. Ensure the control dial is turned to the 'OFF' position, the appliance is switched off at the power outlet and unplugged, before removing the lid from the Blender jug. The Blender jug should then be unlocked from the motor body and the food carefully removed before attempting to remove the blade assembly.
- Do not operate the Food Processor continuously for periods longer than 3 minutes on any setting or if processing a heavy load. None of the recipes in this book should require processing for longer than 3 minutes and none are considered a heavy load. If the food processor attachment is operated continuously for too long, it should be allowed to rest for about 30 minutes before recommencing.
- Do not operate the Blender continuously for periods longer than 1 minute on any setting or if processing a heavy load. None of the recipes in this book are considered a heavy load. If the blender attachment is operated continuously for too long, it should be allowed to rest for about 30 minutes before recommencing.
- Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. In this unlikely event of an excessive load, do not operate the Food Processor continuously with excessive load for more than 1 minute.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the Food Processor bowl and Blender jug.
- Always switch off the Blender Processor and disconnect from the power outlet before changing accessories or approaching parts that move in use.
- Do not move the appliance whilst in operation.
- Do not leave the appliance unattended when in use.
- Do not place any part of the appliance in the dishwasher or microwave oven.
- Do not process thin fluids such as water, milk, stock, juice, etc. in the Food Processor bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the Food Processor bowl prior to adding fluids.
- Do not place anything on top of the appliance when the lid is on, when in use and when stored.
- Keep the appliance clean. Follow the Care, Cleaning and Storage instructions provided in this book (page 20).

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorized Ronson Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Ronson Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the 'OFF' position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the 'OFF' position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

CAUTION: The processing blade and discs are extremely sharp, handle with care at all times. Do not place hands, knives, or other utensils into the food chute. Always use the food pusher to push the food down the food chute.

Your Ronson Blender Processor

1. 2 speed control dial with Pulse function
2. Motor - 650 watts of processing and blending power
3. 1.2 litre Food Processor bowl with a 200ml food pusher, for grating/ slicing/ chipping vegetables, processing foods and mixing dough
4. 1.5 litre plastic Blender jug
5. Disc holder for stainless steel discs
6. Stainless Steel Discs including:

   a) Grating disc - for grating firm cheeses, fruit and vegetables

   b) Slicing disc - for fruit, vegetables and cooked meats

   c) Chipping disc - for vegetable chips
7. Whisking disc - for quickly whisking eggs or cream
8. Dough blade - for making dough for pastry or bread
9. Stainless steel processing blade for all chopping and mixing tasks
10. Spindle 1 - sits on the drive shaft of the motor base
11. Spindle 2 - sits inside the processing bowl to be used with the disc holder, stainless steel discs, dough blade, whisking disc and processing blade

Assembly and Operation of Your Ronson Blender Processor

Before First Use

Before first use remove and safely discard any promotional labels and wash the Food Processor bowl, Food Processor lid, processing blade, discs and Blender jug in warm, soapy water. Dry thoroughly.

WARNING: Blades and discs are sharp and must be handled carefully.

IMPORTANT: Place the motor base on a level, flat surface.

Assembling the Food Processor Bowl

1. Place the motor base on a flat, dry surface such as a bench top. Make sure that the motor base is turned off at the power outlet and the power cord is unplugged.
2. Place Spindle 1 on the drive shaft of the motor base (See Fig. 1).

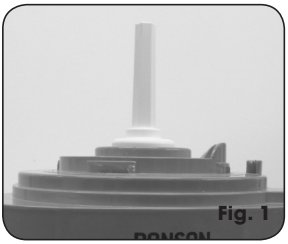

Fig. 1

NOTE: The processing blade, the disc holder, the dough blade and whisking disc will not turn Spindle 2 when Spindle 1 is not correctly fitted on the drive shaft of the motor base.

3. With the lid off, hold the Food Processor bowl by the handle and place the bowl over Spindle 1 on the motor base. To do this, first align the Food Processor bowl so that the '△ ALIGN' symbol found on the top of the Food Processor bowl is directly above the '△ ALIGN HANDLE' symbol on the motor base.

NOTE: The handle will be situated directly over top of the speed control dial.

4. Hold the motor base with one hand and turn the Food Processor bowl handle anti-clockwise with the other so that the '▲ LOCK' symbol found on top of the Food Processor handle is directly above the '▲ LOCK HANDLE' symbol on the motor base. The Food Processor bowl is now locked securely on to the motor base.
5. Once the Food Processor bowl is locked on to the motor base, place Spindle 2 into the Food Processor bowl so that it sits over the top of Spindle 1 (See Fig. 2).

Fig. 2

With the Food Processor bowl locked into place and Spindle 2 in position, the Food Processor can now be used for various processing tasks including using the processing blade, the stainless steel discs, the dough blade and whisking disc.

To Use the Processing Blade

WARNING: Blades and discs are sharp and must be handled carefully.

1. Carefully remove the protective safety storage cover from the processing blade. The cutting edge of the processing blade is extremely sharp, it should only ever be held by its central plastic.
2. With the wider opening facing downwards, place the processing blade over the centre of Spindle 2. Ensure the processing blade is pushed all the way down to the base of Spindle 2 (See Fig. 3).

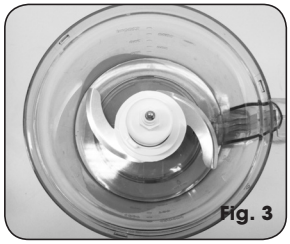

Fig. 3

NOTE: ALWAYS store the processing blade with the protective safety storage cover provided.

To Use the Stainless Steel Slicing/Grating/Chipping Discs

1. Carefully select the desired stainless steel disc to be used (slicing, grating or chipping).
2. Holding the disc holder, slide the selected disc (sharp edged facing upwards) into the disc holder slot. Push the stainless steel disc into place until the circle hole at the end of the disc is directly above the hexagon shaped hole found on the disc holder (See Fig. 4).

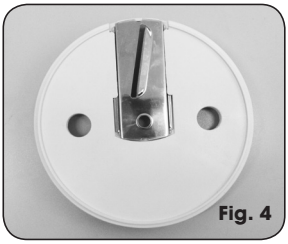

Fig. 4

3. Place the assembled disc holder with stainless steel disc onto Spindle 2 and push down so that it falls into place (See Fig. 5).

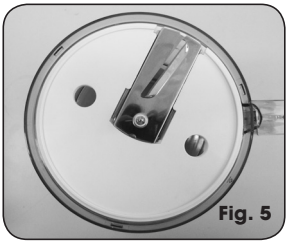

Fig. 5

NOTE: The disc holder will not turn Spindle 2 when Spindle 1 is not correctly fitted on the drive shaft of the motor base.

Assembly and Operation of Your Ronson Blender Processor continued

To Use the Dough Blade

With the wider opening facing downwards, place the dough blade over the centre of Spindle 2. Ensure the dough blade is pushed all the way down to the base of Spindle 2 (See Fig. 6).

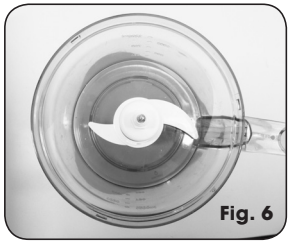

Fig. 6

To Use the Whisking Disc

With the wider opening facing downwards, place the whisking disc over the centre of Spindle 2. Ensure the whisking disc is pushed all the way down to the base of Spindle 2 (See Fig. 7).

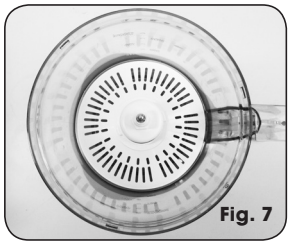

Fig. 7

NOTE: The processing blade, dough blade, whisking disc and stainless steel discs can not be used at the same time.

Assembling the Food Processor Lid

Once the Food Processor bowl is secure on the motor base and the chosen accessory is assembled, it is time to place the lid on the Food Processor bowl.

1. Place the lid on the Food Processor bowl align the '▽' symbol found on the lid with the 'ALIGN' symbol found on the top of the Food Processor bowl.
2. To lock the lid in place, with one hand holding the motor base and the other on the feed chute, turn the lid anti-clockwise so that the '▽' symbol is directly above the 'LOCK' symbol found on the Food Processor bowl handle.
3. Once the lid is positioned securely, place the food pusher into the feed chute.

NOTE: The Food Processor will not operate unless the Food Processor bowl and lid are correctly positioned and locked into place.

Using the Food Processor with the Processing Blade/Dough Blade or Whisking Disc

1. Ensure the control dial is in the 'OFF' position.
2. Insert the power plug into a 230V or 240V power outlet. Switch the power on at the power outlet.
3. Place the processing blade, dough blade or whisking disc into the Food Processing bowl as previously directed.
4. Place the ingredients to be processed into the Food Processor bowl.
5. Lock the lid securely into place.

NOTE: When not using the Feed Chute to process, ensure that the food pusher is in the Feed Chute to avoid splashing.

6. Turn the control dial to the `LOW' speed setting to begin the processing task and then if the recipe requires increase to the `HIGH' speed.

NOTE: Ingredients can also be added through the feed chute using the 'food pusher' while processing.

7. When processing is complete, turn the control dial to the `OFF' position, switch off at the power outlet and unplug from the power outlet. Wait until the blades have fully stopped rotating before removing the lid.
8. Carefully remove the processing blade from the bowl.
9. Remove the foodstuffs from the Food Processor bowl. Unlock the bowl from the motor base to remove foodstuffs if required.
10. Clean the Food Processor bowl and processing blade as per the Care, Cleaning and Storage instruction on page 20.

NOTE: If the ingredients stick to the sides of the Food Processor bowl during processing, turn the control dial to the 'OFF' position, switch off at the power outlet, ensure the blade has fully stopped rotating before removing the lid and then push the food back onto the blades using a plastic spatula to scrape down the sides of the bowl.

NOTE: Do not over fill the Food Processor bowl past the 1200ml (MAX) line for solids. Do not process thin fluids such as water, milk, stock, juice etc. in the Food Processor bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the Food Processor bowl prior to adding fluids. For greater quantities of liquids, the Blender jug should be used.

Using the Food Processor with the Slicing/Grating/ Chipping Discs

1. Ensure the control dial is in the `OFF' position.
2. Insert the power plug into a 230V or 240V power outlet. Switch the power on at the power outlet.
3. With the chosen stainless steel disc secure in the disc holder, place the disc holder into the Food Processor bowl.
4. Lock the lid securely into place.
5. Turn the control dial to the `LOW' speed setting to begin the processing task and then if the recipe requires increase to the `HIGH' speed.
6. Ensure that the ingredients to be sliced, grated or chipped are of suitable size to be fed through the feed chute and then push the food down the feed chute using the `food pusher'.

NOTE: For short bursts of power, turn the control dial to the 'PULSE' speed setting.

Assembly and Operation of Your Ronson Blender Processor continued

7. When processing is complete, turn the control dial to the 'OFF' position, switch off at the power outlet and unplug from the outlet. Wait until the disc has fully stopped rotating before removing the lid.
8. Carefully remove the assembled disc holder.
9. Remove the foodstuffs from the Food Processor bowl. Unlock the bowl from the motor base to remove foodstuffs if required.
10. Clean the Food Processor bowl and stainless steel disc as per the Care, Cleaning and Storage instruction on page 20.

NOTE: If the ingredients stick to the sides of the Food Processor bowl during processing, turn the control dial to the 'OFF' position, switch off at the power outlet, ensure the blade has fully stopped rotating before removing the lid and then push the food back onto the blades using a plastic spatula to scrape down the sides of the bowl. Replace lid, turn power on at the power outlet and recommence processing.

NOTE: Do not over fill the Food Processor bowl past the 1200ml (MAX) line for solids. Do not process thin fluids such as water, milk, stock, juice etc. in the Food Processor bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the Food Processor bowl prior to adding fluids. For greater quantities of liquids, the Blender jug should be used.

NOTE: The Blender Processor is designed so that the motor will not operate without the Food Processor bowl and lid correctly locked into position. In the event that the appliance starts without the lid correctly locked into position, immediately disconnect at the power outlet and return to your local Ronson Service Centre for examination.

Disassembling the Food Processor Lid

With one hand holding the motor base and the other on the feed chute, turn the Food Processor lid clockwise so that the '▽' symbol found on the lid is directly above the 'ALIGN' symbol found on the top of the Food Processor bowl. Pull the Food Processor lid away from the Food Processor bowl to remove.

Disassembling the Food Processor Bowl

1. Remove Spindle 2 from the Food Processor bowl.
2. With one hand holding the motor base and the other holding the handle of the Food Processor bowl, turn the bowl clockwise so that the '▲ LOCK' symbol on the Food Processor bowl handle is directly above the '▲ ALIGN HANDLE' symbol on the motor base. Pull the Food Processor bowl away from the motor base to remove.
3. Remove Spindle 1 from the motor base. The motor base is now ready to assemble the Blender jug.

Assembling the Blender

1. Place the motor base on a flat, dry surface such as a bench top. Make sure that the Blender Processor is switched off at the power outlet and the power cord is unplugged from the outlet.
2. Place the Blender jug onto the motor base. Align the '♀' symbol found on the lower edge of the Blender jug with the '▲ ALIGN HANDLE' symbol found on the motor base. Turn the Blender jug anti-clockwise until the '♀' symbol found on the Blender jug meets the '▲ LOCK HANDLE' symbol on the motor base. Once aligned, the Blender jug will be locked onto the motor base and secure.

NOTE: The Blender will not operate unless the Blender jug is correctly positioned and locked onto the motor base.

Operating the Blender

1. Ensure the control dial is in the 'OFF' position.
2. Insert the power plug into a 230V or 240V power outlet and switch the power on at the power outlet.
3. Place the ingredients to be blended into the Blender jug.

NOTE: Do not overfill the Blender jug above the 1500ml (MAX) mark. Replace lid, turn power on at the power outlet and recommence blending.

4. To fit the Blender lid, place the lid so that the spout cover is either to the left or right of the jug spout and the lid sits flat. Twist the lid until the spout cover and jug spout are aligned. Ensure that the 'filler cap' in the centre of the jug lid is also fitted correctly into position. The blender is now ready to use.
5. With one hand placed on top of the blender lid, turn the control dial from the 'OFF' position to either the 'LOW' or 'HIGH' speed setting depending on what the recipe requires. The speed can be changed at any time during blending. For short bursts of power, use the 'PULSE' speed setting.
6. If ingredients need to be added during blending, remove the 'filler cap' and drop or pour through the hole.
7. When blending is complete, turn the control dial to the 'OFF' position, switch off at the power out and unplug from the power outlet. Wait until the blades have fully stopped rotating before removing the lid or jug.

Assembly and Operation of Your Ronson Blender Processor continued

NOTE: The Blender is not recommended for blending dry ingredients.

NOTE: If ingredients stick to the sides of the Blender jug during blending, turn the control dial to the 'OFF' position, switch off at the power outlet, remove the lid and push the food back onto the blades using a plastic spatula to scrape down the sides of the Blender jug. Replace lid, turn power on at the power outlet and recommence blending.

NOTE: The Blender jug is designed so that the motor will not operate without the jug correctly locked into position. In the event that the appliance starts without the jug correctly locked into position, immediately disconnect at the power outlet and return to your local Ronson Service Centre for examination.

Disassembling the Blender Jug

1. With one hand on the motor base and the other on the Blender Jug handle, turn the Blender jug clockwise so that the '▽' symbol found on the lower edge of the Blender jug is directly above the ' ▽ ALIGN HANDLE '.
2. Lift the Blender jug away from the motor base to remove.
3. Twist lid either right or left until the spout cover is no longer aligned with the jug spout and lift upwards to remove from jug.

Overload Protection System

The motor is protected from burning out by a manual reset cut-out switch. If the processor or blender is overloaded or operated continuously for too long, the motor may overheat and stop. To operate the processor or blender again, you must switch off, unplug and allow to cool for approximately 30 minutes. Once the motor has fully cooled, it is ready for use again. Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. Do not operate the appliance continuously with an excessive load for more than 1 minute. If this occurs again, the processing bowl may be overloaded, so remove some of the food and process in smaller batches.

Blade Operating Guide

The Stainless Steel Processing Blade

The cutting edge of this blade is extremely sharp, it should only ever be held by the plastic spindle.

ALWAYS store the blade with the protective cover provided.

Ingredients	Procedure
Onions, Vegetables, Fruits and Cooked Meats	Cut ingredients into approximately 2.5cm cubes. Place in Food Processor bowl, up to 750g at a time. Process, using the 'LOW' or 'PULSE' speed settings until the ingredients are chopped as desired. Remove lid and scrape the sides down with the spatula between pulses to ensure more even chopping.
Raw Meats (boneless)	Trim the meat, fat and gristle, remove any bones. Cut into 2.5cm cubes. Process up to 750g at a time using the 'LOW' speed setting, scraping down the sides of the bowl, until the meat is coarse or fine as desired.
Herbs	Make sure the herbs are as dry as possible. Place in the Food Processor bowl and use the 'LOW' speed setting, until finely chopped. Scrape down the sides of the bowl at least once during processing. Up to 4 cups of firmly packed herbs can be processed at a time.
Breadcrumbs or Biscuit	Quarter the slices of bread and break up the biscuits. Place into the Food Processor bowl, using the 'LOW' speed setting. Processing up to ½ loaves of bread, crusts removed at any one time. Use stale bread for dry breadcrumbs.
Nuts (shells removed)	Place up to 2 cups of nuts in the Food Processor bowl at a time and process using the 'HIGH' or 'PULSE' speed settings. If chopped too finely the nuts will become oily and eventually form into butter. Processing smaller quantities at one time will ensure even chopping.
Hard Boiled Eggs	Remove the shell and halve the eggs before placing in the Food Processor bowl. Process using the 'PULSE' speed setting.

NOTE: When mixing liquids with the processing blade, do not fill above the Food Processor bowl 500ml fill line. Do not use the HIGH speed as liquids will spill over the bowl.

Blade Operating Guide continued

The Dough Blade

Ingredients	Procedure
Packet Cakes	Place all the ingredients in the Food Processor bowl. Process for 5 seconds using 'HIGH' speed, remove lid and scrape down the sides of the bowl. Process for another 5–10 seconds.
Batter, Pikelets, Crepes and Pancakes	Place all ingredients in the Food Processor bowl and process on 'LOW' or 'HIGH' speed until combined, scrape sides of the bowl down once during processing. Do not fill above the 750ml fill line.
Short Crust Pastry and Scones	Place the flour and butter in the Food Processor bowl and process using 'LOW' speed until butter is rubbed in. With the motor running, pour the liquid down the feed chute and process until mixture forms a ball, approximately 30 seconds. Do not mix more than 2 cups of flour at a time.
Biscuits and Champagne Pastry	Place butter, sugar and egg yolks in the Food Processor bowl and process on 'LOW' or 'HIGH' speed until just combined. Remove lid, add the flour and mix until just combined using the 'PULSE' speed setting. Do not mix more than 2 cups of flour at a time.
Yeast Doughs	Add ingredients in the order listed in the recipe. Add liquids through the feed chute with the motor running.

The Whisking Disc

Ingredients	Procedure
Cream	Pour the cream into the Food Processor bowl and process using the 'LOW' speed setting, until soft peaks form.
Eggs	Place the eggs into the Food Processor bowl and process using the 'LOW' speed setting until the desired consistency is reached.

The Stainless Steel Slicing Disc

The slicing disc processes meat and vegetables into thin pieces with a larger surface area.

For all foods, pack the feed chute firmly to ensure even results. Although firm pressure on the food pusher is recommended for some foods, do not press hard as the disc may jam.

ALWAYS use the food pusher when using the slicing discs.

Ingredients	Procedure
Onions	Peel the onions and halve if too large to fit into the feed chute. Place the onions in the feed chute, sharp edge down. Process, exerting firm pressure on the food pusher.
Carrots, Zucchini, Eggplant, Cucumbers	Prepare the foods in the usual way. For rings arrange foods vertically in the feed chute, cutting them so they are even in height. For slices arrange foods horizontally in the feed chute. Process by exerting firm pressure on the food pusher.
Capsicums	Remove the core and seeds. Halve the capsicums if necessary and arrange them vertically in the feed chute. Process using firm pressure on the food pusher.
Mushrooms	Wipe any dirt from the m ushrooms and pack into the feed chute on their sides. Process using firm pressure on the feed pusher.
Apples and Peaches	Peel if desired, remove the core/stone and quarter the fruit. Lie the quarters on their sides in the feed chute and process using firm pressure of the food pusher.
Cheese	Cut the cheese into pieces large enough to just fit the feed chute. Process using light pressure on the feed chute to prevent cheese crumbling.
Cabbage	Cut cabbage into wedges to fit feed chute and process using firm pressure.
Lettuce	Separate the leaves of the lettuce and wash and dry. Roll the leaves firmly and pack into the feed chute. Process using firm pressure.
Cooked Meats, Cabanossi and Salami	Place meat vertically into the feed chute. Process using firm pressure. For more even slicing remove sausage skins first.
Potatoes	Peel the potatoes and cut into pieces if necessary to fit the feed chute. Process using firm pressure.

Blade Operating Guide continued

The Stainless Steel Grating Disc

For all foods, pack the feed chute firmly to ensure even results. Although firm pressure on the food pusher is recommended for some foods, do not press hard as the disc may jam.

ALWAYS use the food pusher when using the grating disc.

Ingredients	Procedure
Potatoes and Root Vegetables	Pack into the feed chute and process using firm pressure. Peel and cut into pieces if necessary to fit the feed chute.
Carrots, Zucchini and Cucumber, Onions	Prepare the vegetables and pack into the feed chute. Packing vertically will give shorter shreds than packing horizontally. Process using firm pressure.
Cheese	Cut the cheese to fit the feed chute snugly. Process using a light pressure on the food pusher to prevent the cheese crumbling.
Chocolate	Break chocolate into pieces to fit the feed chute and process using firm pressure.

The Stainless Steel Chipping Disc

The chipping disc makes chips from potatoes and also pumpkin, zucchini, or sweet potato for something a bit different!

For all foods, pack the feed chute firmly to ensure even results. Although firm pressure on the food pusher is recommended for some foods, do not press hard as the disc may jam.

ALWAYS use the food pusher when using the chipping disc.

Ingredients	Procedure
Potatoes, Sweet Potatoes, Zucchini and Pumpkin	Pack into the feed chute and process using firm pressure. Peel and cut into pieces if necessary to fit the feed chute.

The Blender Jug

Ingredients	Procedure
Drinks, Milkshakes	Fill the jug to at least ½ full. Remember to leave room to allow froth to foam as the drink is aerated.
Soups, Sauces (pureeing less than 1 litre)	Place mixture in the jug and blend using the 'LOW' speed setting, until desired consistency is reached.
Mayonnaise, Marinades, Dressings and Pastes	Emulsify egg yolks and vinegar and then, with motor running, pour oil into the jug gradually through the opening in lid, with motor running. Blend using the 'LOW' speed setting.
Nuts	Add a maximum of 250g of nuts, with the shells removed, and blend using the 'LOW' speed setting until the desired consistency is reached.

Care, Cleaning and Storage

- Always switch the food processor off at the power outlet and then unplug before disassembling any parts.
- Wash the Food Processor bowl, spindles, lid, disc holder, stainless steel discs, dough and whisk discs, food pusher and processing blade in warm soapy water after each use. Rinse thoroughly and dry.
- Wash the Blender jug, lid and filler cap in warm soapy water after each use. Rinse thoroughly and dry.
- Never use an abrasive cleaner. Do not place any parts in the dishwasher.
- Do not allow the processing blade and the stainless steel discs to soak in water for an extended period of time as this may damage the metal finish.
- The processing blade and stainless steel discs are extremely sharp! Use caution when handling and storing these parts. Always store the processing blade with the protective safety cover provided.
- The cutting edges of the processing blade are extremely sharp; it should only ever be held by its central plastic. Wash in warm soapy water and carefully dry.
- Wipe the motor housing with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surface). Dry and polish with a soft, lint free cloth.
- DO NOT immerse the motor base, power plug or cord in water or any other liquid.
- Store the Blender Processor with the processing blade in the bowl and the lid and the food pusher in position, but DO NOT lock as this places unnecessary strain on the operating switch.
- Before storage, thoroughly wash and dry all removable parts. Assemble the Blender Processor and store on the kitchen bench or in an easy to access cupboard. Store out of reach of children. Store the appliance upright. Do not store anything on top of the appliance.

NOTE: Do not put any parts of the Ronson Blender Processor in the dishwasher. This may cause damage to the appliance.

Recipes

Recipes - Blending Jug

Thai Sweet Potato Soup

Makes 1 litre

2 tbsp peanut oil
1 brown onion, diced
2 cloves garlic, minced
2cm piece ginger, minced
1 tsp brown mustard seeds
1 tsp coriander seeds
1 tsp cumin seeds
1 tsp salt
600g sweet potato, roughly chopped
500ml vegetable stock
250ml water
100ml coconut milk
Bread, to serve
Fresh coriander, to serve

1. Using a 2 litre pot, heat the oil over a medium heat and sauté the onion, garlic and ginger until golden brown, approximately 5 minutes, stirring regularly.
2. Add the mustard seeds, coriander seeds, cumin seeds and salt and sauté for a further 5 minutes, stirring regularly.
3. Add the sweet potato, stock and water and allow to simmer over a medium to low heat for 40 minutes. Remove from the heat and pour over the coconut milk and allow to cool for 10 minutes.
4. Pour soup into the blender jug and blend on speed setting 'LOW' for 1 minute. Serve with crunchy bread and fresh coriander.

Potato and Leek Soup

Makes 1 litre

30g butter
1 tbsp olive oil
1 leek, thinly sliced, washed thoroughly
2 cloves garlic, minced
2 sprigs thyme
600g potato, peeled, cut into ⅛ths
1 tsp salt
¼ tsp ground white pepper
500ml vegetable stock
200ml water
Bread, to serve
½ cup sour cream, to serve
Optional – crispy bacon, to serve

1. Using a 2 litre pot, heat the butter and oil over a medium heat and sauté the leek and garlic until softened, approximately 5 minutes, stirring regularly.
2. Add the thyme, potato, salt, pepper, stock and water and allow to simmer over a medium to low heat for 30 minutes. Remove from the heat and allow to cool for 10 minutes.
3. Pour soup into the blender jug and blend on speed setting 'LOW' for 1 minute. Serve with toasted bread and a dollop of sour cream.

Pumpkin Soup

Makes 1 litre

2 tbsp olive oil
1 brown onion, diced
2 cloves garlic, minced
1 tsp salt
400g pumpkin, peeled, roughly chopped
500ml vegetable stock
100ml water
100ml cream
Bread, to serve
½ cup sour cream, to serve

1. Using a 2 litre pot, heat the oil over a medium heat and sauté the onion and garlic until softened, approximately 5 minutes, stirring regularly.
2. Add the salt, pumpkin, stock and water and allow to simmer over a medium to low heat for 30 minutes. Remove from the heat, stir through the cream and allow to cool for 10 minutes.
3. Pour soup into the blender jug and blend on speed setting 'LOW' for 1 minute. Serve with toasted bread and a dollop of sour cream.

Satay Sauce

Makes 8 serves

¼ cup peanuts
1 tbsp peanut butter
2 tbsp coconut cream
1 small red chilli, roughly chopped
2 cloves garlic, roughly chopped
1 tbsp kecap manis
2 tsp lime juice

1. Place the peanuts, peanut butter, coconut cream, chilli, garlic, kecap manis and lime juice into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Blend on the 'LOW' speed setting for 15 seconds and serve over chicken skewers or on vegetable burgers.

Green Curry Paste

Makes 1 curry

4 eschalots, diced
1 stick lemon grass, thinly sliced
3 cloves garlic, roughly chopped
2cm piece of ginger, roughly chopped
2 small green chillis, sliced
½ cup coriander leaves, washed
½ cup vegetable oil

1. Place all ingredients into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Blend on speed setting 'LOW' for a further 15 seconds and then store in an airtight container for 6 months in the freezer or 1 week in the refrigerator.

Ronson Dukkah

Makes 1 cup

2 tsp coriander seeds
2 tsp cumin seeds
1 tsp cinnamon, ground
2 tbsp sesame seeds
½ cup hazelnuts
½ cup almonds
1 tsp sea salt
Bread, to serve
½ cup olive oil, to serve

1. Place all ingredients into the blender jug and process on speed setting 'LOW' for 15 seconds.
2. Turn to the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds, or until desired consistency is reached.
3. Serve with crusty bread dunked in good quality olive oil.

Balsamic Salad Dressing

Makes 1 cup

½ cup olive oil
¼ cup balsamic vinegar
1 tbsp brown sugar
2 tsp salt
2 tbsp Dijon mustard
1 clove garlic

1. Place all ingredients into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Blend on speed setting 'LOW' for a further 15 seconds and then store in an airtight container in the refrigerator for up to 2 weeks.

Basil and Cashew Dip

Makes 1 cup

1 cup basil leaves, chopped
½ cup olive oil
½ cup cashew nuts
2 tsp rock salt
1 tbsp lemon juice
2 cloves garlic, peeled
¼ cup parmesan cheese, grated
Biscuits, vegetable batons, bread, to serve

1. Place the basil, olive oil, nuts, salt, lemon juice, garlic and parmesan cheese into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Blend on speed setting 'LOW' for 15 seconds and serve with biscuits, vegetable batons or bread.

Olive Tapenade

Makes 8 serves

3 tbsp Kalamata olives, pitted
1 tbsp olive oil
2 cloves garlic
1 tsp rock salt
1 tsp lemon juice
8 basil leaves
Bread, to serve

1. Place the olives, olive oil, garlic, salt, lemon juice and basil into the blender jug and pulse for 30 seconds.
2. Blend on speed setting 'LOW' for 15 seconds and serve with serve with crusty bread.

Berry Frappe

Makes 2 serves

½ cup raspberries, frozen
½ cup strawberries, frozen
½ cup blueberries, frozen
1 cup apple juice
6 mint leaves

1. Place the raspberries, strawberries, blueberries, apple juice and mint leaves into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Serve in a tall glass with a piece of pineapple on the side.

Strawberry and Lime Daquiri

Makes 2 serves

½ cup strawberries, frozen
Juice and zest of 1 lime
1 cup apple juice
100ml vodka (optional)

1. Place the strawberries, lime, apple juice and vodka into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Serve in a cocktail glass with a strawberry on the side of the glass.

Choc-Nana Protein Starter

Makes 2 serves

1 banana, peeled
1 tbsp honey
1 tbsp cocoa powder
1 cup milk
2 scoops vanilla ice cream
2 tbsp protein powder

1. Place the banana, honey, cocoa, milk, ice cream and protein powder into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Serve immediately.

Low Fat Mango Smoothie

Makes 2 serves

2 mango cheeks, flesh only, frozen
1 ½ cup light milk
½ cup low fat vanilla yoghurt
½ cup pineapple juice
1 tbsp maple syrup

1. Place the mango, milk, yoghurt, pineapple juice and maple syrup into the blender jug and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Serve with a lime wedge.

Recipes - Processing Bowl

Sausage Rolls

Makes 4 serves

500g sausage mince
1 small onion, peeled, diced
1 clove garlic, peeled, minced
5 slices of bread, crumbed
2 tbsp tomato paste
1 tbsp sweet chilli sauce
2 x 59g free-range eggs
2 sheets puff pastry
1 tbsp milk
1 tbsp sesame seeds

1. Preheat a fan forced oven to 180°C.
2. Using the processing blade, place the mince, onion, garlic, bread, tomato paste, chilli and eggs into the bowl and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
3. Slice the puff pastry sheets in half and place a thick line of mince mixture onto each piece, lengthways. Fold pastry over and seal by gently pushing the pastry together where it overlaps.
4. With a pastry brush, brush the tops with milk and top with sesame seeds. Bake for 30 minutes and serve with tomato chutney.

Whole Orange Cake

Makes 1 loaf

1 orange, cut into quarters
180g butter, melted
3 x 59g free range eggs
1 cup caster sugar
1½ cup self raising flour
2 cups icing sugar mixture
40g butter, softened
Juice and zest of 1 orange

1. Preheat a fan forced oven to 180°C and line a loaf tin with canola oil and baking paper.
2. Using the processing blade on the food processor, lock the lid into place, select the 'LOW' speed setting and process the orange for approximately 30 seconds or until pureed.
3. Add the butter, eggs and sugar and process for a further 30 seconds. Add the flour and then process for a further 30 seconds.
4. Pour cake mixture into the loaf tin and bake for 50 minutes. Allow to cool on a cake rack.
5. To make the icing, combine the icing sugar, butter, orange rind and juice in a small bowl and stir until combined. Spread onto the cooled cake with a pallet knife.

Fresh Onion Soup

Makes 6 serves

50g butter
1 tsp olive oil
4 large onions (about 1kg), sliced
1 tbsp brown sugar
50ml brandy
750ml chicken stock
1 tbsp balsamic vinegar
2 bay leaves
2 thyme sprigs

1. Using the slicing disc on the food processor, lock the lid into place, select the 'LOW' speed setting and place the onions down the feed chute until all onions have been thinly sliced.
2. In a saucepan heat the butter and oil. Add the onion and sauté until golden brown. Add the brown sugar and brandy and cook off for 5 minutes.
3. Place all ingredients into a 2 litre pot and simmer over a low heat for 30 minutes.
4. Serve soup with fresh bread, toasted with cheese.

Leek and Three Cheese Potato Bake

Serves 8–10

2 medium leeks, sliced thinly, washed
1500g potatoes, peeled, thinly sliced
1 tbsp olive oil
40g butter
3 sprigs lemon thyme, shredded
1 cup pure cream
½ cup milk
½ cup low fat ricotta cheese
50g packet French onion soup mix
½ cup parmesan cheese, grated
½ cup vintage cheddar cheese, grated

1. Preheat a fan forced oven to 180°C.
2. Using the slicing disc on the food processor, lock the lid into place, select the 'LOW' speed setting and place the leeks down the feed chute until the whole leek has been thinly sliced, wash thoroughly.
3. Using the slicing disc on the food processor again, lock the lid into place, select the 'LOW' speed setting and place the potatoes down the feed chute until all potatoes have been thinly sliced.
4. Using a frypan, over a medium heat, heat the oil and butter and then sauté the leek until golden brown, about 6 minutes.
5. Layer a of the potato slices on the base of a 3 litre crockery dish and then add ⅓ of the leek, repeat until three layers have formed.
6. In a 1 litre jug, whisk together the thyme, cream, milk, ricotta and soup mix. Pour over the potato and leek.
7. Top with parmesan and cheddar cheese and bake for 45 minutes. Serve over baby spinach or as an accompaniment to another meal.

Bolognaise Pies

Makes 6

2 medium brown onions, peeled, halved
2 tbsp olive oil
2 cloves garlic, peeled, minced
700g lean beef mince
300g carrots, peeled, tops removed
500ml tomato passata
2 sprigs thyme

1. Preheat a fan forced oven to 180°C. Line 6 x 15cm ramekins with oil spray and plain flour.
2. Using the slicing disc on the food processor, lock the lid into place, select the 'LOW' speed setting and push the onions down the feed chute, with the pusher until all onions have been thinly sliced.
3. Using a 30°Cm frypan, heat the oil over a low heat and sauté the onions and garlic until golden brown. Add the mince and cook until browned. Separate using a wooden spoon.
4. Using the grating disc on the food processor, lock the lid into place, select the 'LOW' speed setting and push the carrots down the feed chute, with the pusher until all carrots have been thinly sliced.
5. Fold the carrot, passata and thyme through the meat mixture and simmer for 5 minutes.
6. Line the ramekins with puff pastry and evenly distribute the meat mixture. Top with a puff pastry lid (cut by using the base of a ramekin). Brush with egg and place into the oven for 30 minutes or until golden brown.

Carrot Cupcakes

Makes 18

300g carrots, peeled, tops removed
1 cup self-raising flour
½ cup plain flour
1 tsp baking soda
1 tsp ground cinnamon
1 tsp ground nutmeg
½ cup brown sugar
¾ cup vegetable oil
½ cup golden syrup
3 x 59g free range eggs, lightly whisked
1 tsp vanilla bean paste
200g cream cheese, cubed and softened
2 cups pure icing sugar
2 tbsp manuka honey
2 tsp boiling water

1. Preheat a fan forced oven to 160°C. Line 3 x 6 hole cupcake tins with patty pans.
2. Using the grating disc on the food processor, lock the lid into place, select the 'LOW' speed setting and push the carrots down the feed chute, with the pusher until all carrots have been thinly sliced.
3. Combine all cake ingredients in a bowl until they have all come together consistently and evenly.
4. Distribute into patty pans and bake for 16 minutes or until a skewer is inserted and comes out clean. Allow to cool.
5. To make the icing, combine all of the icing ingredients using an electric mixer, until light and fluffy, approximately 3 minutes.
6. Pour into a piping bag with a tip of your choice. Pipe in a circular motion and refrigerate if not eating immediately.

Apple Coleslaw

Makes 6 serves

500g red apples, cored, peeled, halved
400g white cabbage
½ medium red onion, peeled
4 sticks celery, washed
¼ cup greek yoghurt
2 tsp lemon juice
1 tsp paprika

1. Using the grating disc on the food processor, lock the lid into place, select the 'LOW' speed setting and push the apples down the feed chute, with the pusher until all apples have been thinly sliced.
2. Using the slicing disc on the food processor, lock the lid into place, select the 'LOW' speed setting and push the cabbage, onion and celery down the feed chute, with the pusher until all have been thinly sliced.
3. In a bowl, combine the yoghurt, lemon and paprika and toss through the coleslaw.
4. Serve with grilled chicken.

Sweet Potato Fries

Makes 500g
3 litres vegetable oil, for deep frying
500g sweet potato, cut into 6cm x 1cm batons
¼ cup plain flour
1 tsp sweet paprika
1 tbsp sesame seeds
2 tsp flaked salt

1. Fill with oil and preheat a 3 litre deep fryer to 190°C.
2. Using the chipping disc on the food processor, lock the lid into place, select the 'LOW' speed setting and push the sweet potato down the feed chute, with the pusher until all sweet potato has been processed.
3. In a bowl, toss together the sweet potato batons, flour, paprika and sesame seeds until completely coated.
4. Shake away the excess flour and place into the deep frying basket. Cook for 6 minutes or until golden brown. Raise the deep frying basket and allow to drain for 2 minutes.
5. Place the chips into a large bowl and toss with salt and serve immediately.

NOTE: To make potato chips, follow the same instructions, however cook for 8 minutes or until golden brown.

Eggplant and Feta Pizza

Makes 2 pizzas

375ml warm water
60ml olive oil
1 tsp sugar
1 tsp salt
600g bread flour
2 tsp yeast
1 tbsp olive oil
½ brown onion, sliced
2 cloves garlic, peeled, minced
200g eggplant, sliced
½ cup baba ganoush
½ cup basil leaves
3 cloves garlic, minced
1 tbsp lemon juice
100gm feta, crumbled
50gm parmesan, grated
100gm mozzarella, grated
1 cup rocket lettuce, to serve

1. Place water, olive oil, sugar, salt, flour and yeast into Food Processor bowl with dough blade, lock the lid into place, select the 'LOW' speed setting and process for 1 minute. Shape into a ball and place in a large clean glass bowl. Brush with a little water and cover with damp tea towel. Place in a warm, draught free place to prove for 1 ½ hours or until doubled in size.
2. Preheat a fan forced oven to 180°C and place dough ball back into Food Processor bowl, lock the lid into place, select the 'LOW' speed setting and knead for a further 1 minute using the dough blade.
3. Roll dough ball out onto a floured surface and cut into 2 dough balls. Roll each dough ball out to form a round pizza base, allow to stand for 5 minutes.
4. In a frypan, heat the oil and sauté the onion, garlic and eggplant.
5. In a bowl, mix together the babaganoush, basil, garlic and lemon juice. Evenly disperse over the pizza base and then top with eggplant mixture, feta, parmesan and mozzarella. Bake for 20 minutes and serve with crunchy rocket lettuce.

Cheese and Bacon BBQ rolls

Makes 6 Serves

375ml warm water
60ml olive oil
1 tsp sugar
1 tsp salt
600g bread flour
2 tsp yeast
3 tbsp barbecue sauce
1 cup bacon, diced
1 cup tasty cheese, grated

1. Place the water, olive oil, sugar, salt, flour and yeast into Food Processor bowl with dough blade, lock the lid into place, select the 'LOW' speed setting and process for 1 minute. Shape into a ball and place in a large clean glass bowl.
2. Brush with a little water and cover with a damp tea towel. Place in a warm, draught-free place to prove for 1½ hours or until doubled in size.
3. Preheat a fan forced oven to 180°C and place dough ball back into Food Processor bowl, lock the lid into place, select the 'LOW' speed setting and knead for a further minute.
4. Roll dough ball out onto a floured surface and cut into 6 balls. Place the 6 dough balls onto a baking tray lined with baking paper. Top each evenly with barbecue sauce, bacon and cheese. Place into the oven and cook for 20 minutes.

Notes

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